

In the CAESARS PALACE at LAS VEGAS 2026



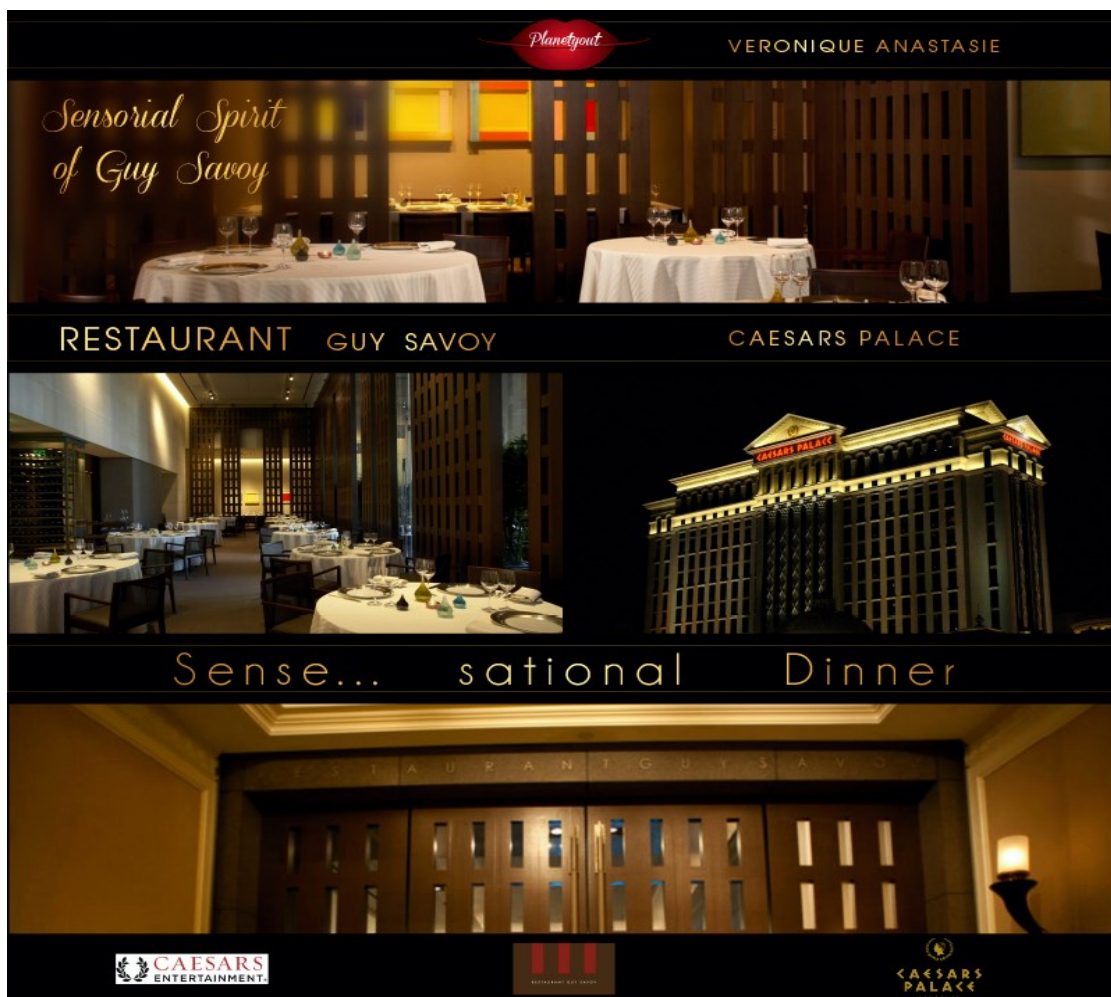
RESTAURANT GUY SAVOY

At **Caesars Palace**, the most prestigious hotel in Las Vegas, at **Restaurant Guy SAVOY**, crowned best Restaurant in Las Vegas for 2024, with the same 'haute cuisine' served at "Monnaie de Paris".

The next Sense...Sational dinner at 6.30 pm, is possible during January on Wednesday 7th to Saturday 10th, 2026

A delicious moment, an unforgettable experience with blind tastings and surprises...to celebrate 'the season' with only fresh, mostly organic products, by the Spirit of the French Chef 'Guy Savoy'.

The talents of Alain Alpe and his team for the cooking, but also their famous services, to value the French gastronomy so tasty, animated in the mind of UNESCO, by Véronique Anastasie, Sensory&Food expert, *through 'the spirit of the French quality food and culinary heritage'.*



Alain ALPE Manager of Restaurant Guy Savoy, and Véronique ANASTASIE Planetgout

The famous 'Sense...Sational Menu' to celebrate Winter Season, during your stay in Vegas !

Guests at the show to discover a surprise Cocktail

The program featured festive entertainment..., games with riddles through special blind tastings.

Menu 5 dishes, also surprises to taste, by your 5 senses for each plate,
one sense discovery for one course, a real sensory journey so amazing!

*You will discover how to taste? By the see, your touch, your smell....
How you listen in your mouth and discovering by the sensory link of each sense,
how the senses are connected always with the savors and each aromas...*

A new way to eat, by tasting and appreciating better all the pleasures of exceptional flavors!



The famous Sense...sational Menu of Winter season in 2026

5 dishes and surprises to taste by your 5 senses for each plate, one sense:
to see, to touch, to smell, to listen and of course always, with the taste.

For example : the Menu of Autumn, tasting also the famous Eye of Caviars

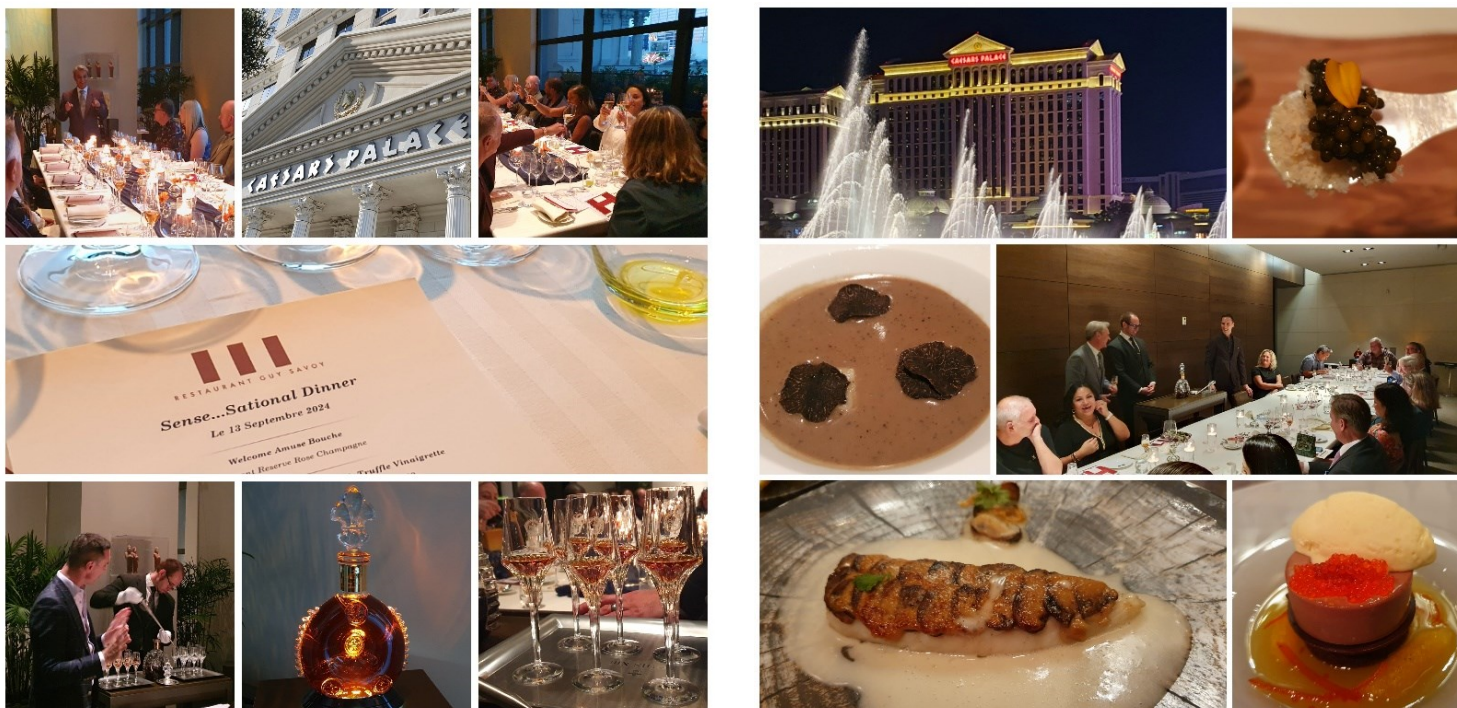
Or the Artichoke and Black Truffle soup,

one legend plate you have to discover one day!

Every season, for example during CES or others events and Shows, on January 2026, at 6.30 pm

General Manager: Alain Alpe

2026 - Team restaurant Guy Savoy Las Vegas : - Executive Chef : Nicolas Costagliola



*** Wine Director : Andrew Hurley - Pastry Chef : Florian Fourcade**

The last Chef Executive

The product for the product of this season, as the vertical of the Spring products!

In the heart of the Caesar Palace, the Temple of taste with its French gastronomy...
of this great Restaurant 'Guy Savoy' we climbed to the summit of the pleasures

with this Sense..Sational Dinner, “great souvenirs” in 2016, first time,
an evening to celebrate the spring nature...unforgettable emotions!



The next Sense...Sational dinner at 6.30 pm, is possible during January

on Thursday 8th - Friday 9th - Saturday 10th, January 2026, for your Group

Book your Group, **your special events to invite your clients, distributors, partners,**
your executive committee, and sales team direction to celebrate a contract, **the new year 2026.**

You can reach the special Group on Wednesday 7th > For one person, a couple, duo 2, to 3-4 persons,

MENU Sense...Sational Dinner Executive Chef : Nicolas Costagliola, at 6:30 pm

Just for your Group * **from 15 persons minimum to 25 persons**, the Menu and the price depending
For example an idea of The Menu depending on the date, the fresh products, the number of persons



1- Scallop, caviar, citrus, onion

Pétoncle, caviar, agrumes, oignon

2- Dover Sole Rack, root Vegetables, parsley beurre Blanc

Carré de sole de Douvres, légumes racines, beurre blanc persillé

3- Artichoke and Black truffle soup

Toasted Mushroom Brioche, Black Truffle Butter

Soupe d'artichaut à la Truffe noire

Brioche Feuilleté champignons et Beurre de Truffe noire

4- American Wagyu Beef, Braised Beef Cheek,

Smoked Potato, Pommes Dauphine, Jus Bordelaise

Bœuf Wagyu Américain, Joue de Bœuf Braisée,

Pomme de Terre Fumée, Pommes Dauphine, Jus Bordelaise

6- Chocolate Fondant, crispy feuillantine, Chicory Sauce

Fondant au Chocolat, feuillantine croustillante, Sauce Chicorée

And other surprises to taste all among this great Menu, to discover the creative cooking chef

From 690 to 950 \$, or more per person

* On request, the price depend on **the number of guests**, according also the selection of the chef's **products** from the seasonal menu, products and pairing wine, the prices of alcohols, **wines**.

Veronique Anastasie, Planetgout, Food Qualitician Engineer, inventor of the science of Sensory Gastrology in harmony with oenology, will transmit to you the story telling of Chef Guy Savoy, his talents, creator of pure flavours, also the way to well taste, through the special service of each course by Alain Alpe and his team. Food&Gastronomy expert, from Sensory to Taste, she will give you the keys to know how to feel the incredible experience of tasting, to a 'professional level', using with attention and a lot of pleasure, each and all your 5 senses awake, by this exceptional Sensory Menu, with great wines pairing... and a lot of surprises to savour!

Véronique Anastasie, Planetgout, Ingénieur Qualiticien Agroalimentaire, inventeur de la science de la Gastrologie sensorielle en accord avec l'œnologie, vous transmettra l'histoire et le talent du Chef Guy Savoy, créateur de saveurs pures, aussi la manière de bien goûter, à travers le service particulier de chaque plat d'Alain Alpe et son équipe. Experte des Aliments et de la Gastronomie, du Sensoriel au Gout, elle vous donnera les clés pour savoir ressentir l'incroyable expérience de la dégustation, à un niveau "professionnel", en utilisant avec attention et beaucoup de plaisir, chacun et tous vos 5 sens en éveil, par ce Menu Sensoriel d'exception, avec de superbes accords aux vins..., et de nombreuses surprises à savourer !

Price is all inclusive of food, wine pairing, service charge, taxes and gratuities.

Reservations can be made, for this one-of-a-kind experience, by calling 702-731-7286

or by emailing : aalpe@caesarspalace.com

Payment is due in full when making a reservation, only by credit card.

Name of person making reservation must match name of credit card used for payment for reservation

The group enjoying the great meal with the experiences of senses and special tastings games,
by the passport of the 5 senses for each plate, just one sense!

*For each plate a pairing, one glass of marvelous rare 'wines' and surprises to taste
during all the meal. At the end, you will discover which kind of taster you are!*

We offer you, your First 'Certificate of Gastronomic Taster', with a present...

**One Dinner was around the culture taste of Cognac, with a Menu surprise very rare to taste,
on great pairing, to discover the world of Cognac to celebrate the 300th anniversary
of 'the Maison Rémy Martin', with exceptional tastings.**

*Particularly the must: the Louis XIII Cognac, 50 years old, made from 1200 different Eaux-de-vie,
with different varieties grapes and vineyards, that give 'an unforgettable aromatic taste'!*



To book your **Special Sense...Sational Dinner**, with exceptional tastings, as Caviar, Truffle...
by calling **702-731-7286** or by emailing : aalpe@caesarspalace.com

Join us for an extravagant evening at the iconic Restaurant Guy Savoy at Las Vegas, for an exceptional dinner

Next DATES: Sense...Sational dinner at 6.30 pm, is possible during January

You can reach the special Group on Wednesday 7th > For one person, a couple, duo 2, to 3-4 persons,
Welcome to reach this **group limited to 25 persons, all included : 800\$**

Or for only your company, your create your Group from 8th Saturday 10th , 2026

From 15 to maximum 25 persons, tell us your request to get your special Menu with a choice of Wines!

Treat your guests to a unique and exceptional surprise, amazing to enjoy once upon a time...in Las Vegas!